Amana®

Self-Cleaning Electric Range

Use and Care Manual

Model:	ARR624
	ARR626

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Complete the registration card and promptly return card to Amana Product Registration department. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the lower portion of the oven frame and can be seen by opening the storage drawer. Record the following information:

Model Number: ______________________
Serial Number: ______________________
Manufacturing Number: ______________________
Date of purchase: ______________________
Name and address of Dealer: ______________________

Keep a copy of sales receipt for future reference or in case warranty service is required.

If you have questions concerning product usage, installation or warranty call **1-800-843-0304**. If you are calling from outside the U.S.A. call 1-319-622-5511.

To locate an **authorized** servicer, call **1-800-NAT-LSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. We recommend contacting an authorized servicer if service is required.

Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by properly installed anti-tip bracket(s). To make sure bracket(s) have been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

To avoid personal injury, do not sit, stand or lean on the oven door or oven drawer.

For your safety, do not obstruct the flow of ventilation air to the range.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances generated during self-cleaning make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

⚠WARNING

General

1. The range must be installed and properly grounded by an authorized servicer.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact with the utensil, utensil handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

⚠WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may become seriously injured.
5. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists or becomes hot during cooking discard the pan.
10. Do not use the surface elements without the burner bowls in place. If burner bowls are not in place components under the cooktop may be damaged.
11. Do not soak removable surface elements. The surface elements should never be immersed in water or cleaning solutions.

Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Build-up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

⚠WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will seriously affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color, they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.
9. Never use strong abrasives, gritty cleaners, oven liners, commercial oven cleaners or steel wool to clean any part of the range or the oven interior.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the oven door gasket located on the inside of the oven door. Cleaning the gasket may cause damage. This gasket is required to seal the oven.

⚠WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs proceed as follows:

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to "OFF".
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to "OFF".
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

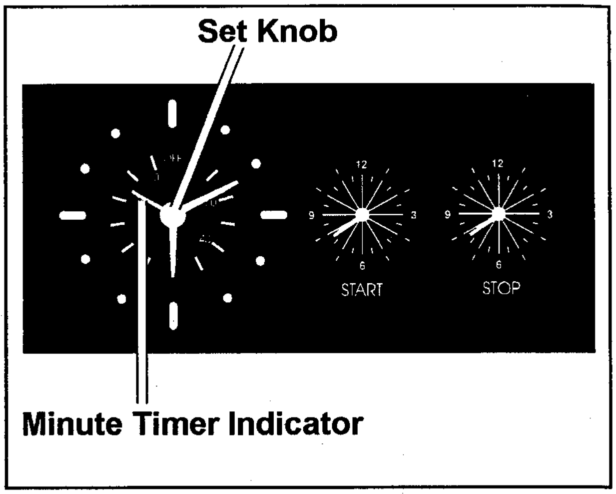
If smoke or fire persist call your local fire department!

Setting the Time of Day

1. Push in the set knob.
2. Rotate the knob to the desired time of day and release the knob.

Setting the Minute Timer

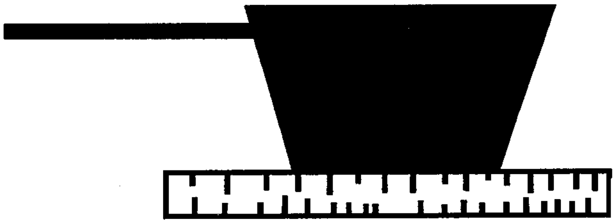
1. Rotate the set knob to the desired time. Timer can be set up to 60 minutes.
2. Buzzer will sound when time has elapsed.
3. Buzzer will sound until set knob is turned to OFF position.



Cooking Utensils

1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Care should be taken when using glazed cooking utensils. Some glass, glass\ceramic, earthenware or other glazed utensils will break due to sudden temperature changes.
3. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
4. Select utensils with flat bottoms.

Determining If a Pan Has a Flat Bottom



1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small grove or mark on a pan will not effect cooking times. However, if a pan has a large gap or an extremely uneven bottom, it will not be energy efficient.

Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting
Cast Iron	Heats and Cools Slowly	Low Heat Cooking, Frying
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Low Heat Cooking
Glass Ceramic	Heats and Cools Slowly	Low Heat Cooking
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Operating Surface Elements

Operating the Surface Elements

Push in and turn the surface element control to the desired setting.

When Finished

Turn the control to OFF.

⚠WARNING

To avoid the risk of serious personal injury, property damage or fire do not leave the surface elements unattended while in operation. Grease and spillovers can ignite causing a fire.

Surface Element Settings

Cooking Guide
LO should be used for food that is prepared at less than boiling temperatures or to simmer.
2 through 4 can be used to maintain boiling in moderate amounts of liquid.
5 through 6 should be used to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.
7 through 9 can be used to fry meat and poultry or to maintain deep-fat frying temperatures.
HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to 4, 5 or 6.

THE KNOBS ON THE UNIT HAVE LO, MED LO, MED, MED HIGH, AND HI ON THEM.

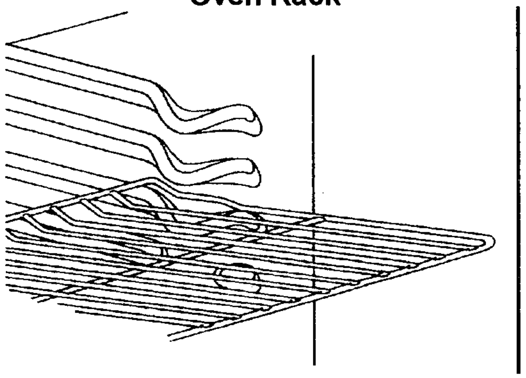
Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.

Note: The curved edge of the rack must be toward the rear of the oven.

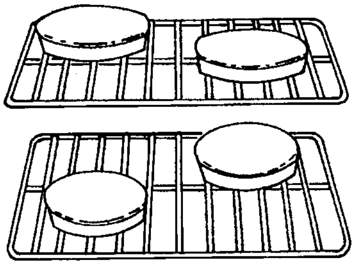
Oven Rack



Pan Placement

Baking pans and cookie sheets should be kept two inches from the side and rear walls. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Correct Pan Placement



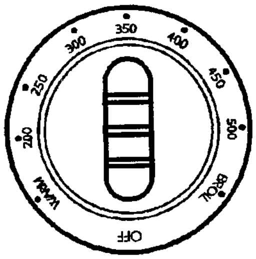
Baking

To Bake
1. Turn the oven temperature control knob to the desired setting.
2. Turn the oven selector knob to BAKE.
3. Preheat the oven approximately 10 minutes before placing food inside.

Minor smoking may occur when using the oven the first few times.

When Finished
Turn all controls to OFF.

Temperature Control Knob



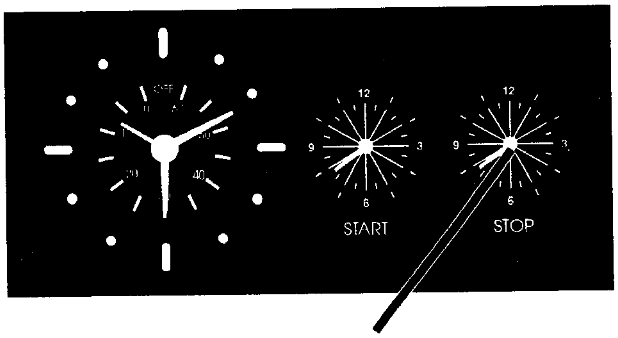
Selector Knob

Setting the Oven to Stop Baking Automatically
1. Place food in the oven.
2. The clock must be set at the correct time of day.
3. Turn the oven selector knob to TIMED BAKE.
4. Turn the oven temperature control knob to the desired temperature.
5. Turn the STOP knob to the desired stopping time.

The oven will begin to bake in approximately 60 seconds. When the time of day clock reaches the time set on the STOP knob the oven will automatically stop baking.

When Finished
Turn all controls to OFF.

Clock



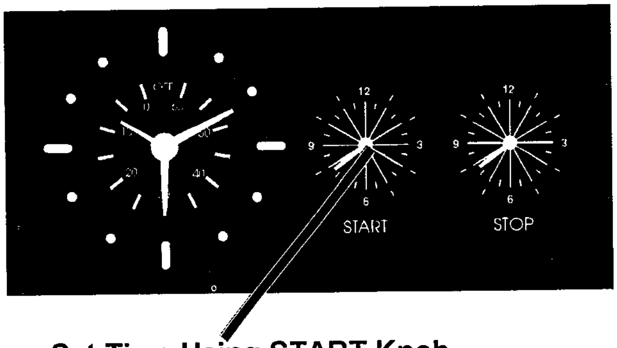
Set Time Using STOP Knob

Setting the Oven to Start Automatically
1. Place food in the oven.
2. The clock must be set at the correct time of day.
3. Turn the oven selector knob to TIMED BAKE.
4. Turn the oven temperature control knob to the desired temperature.
5. Push in and turn the START knob to the desired starting time.

The oven will begin cooking when the time of day clock reaches the time set on the START knob. The oven will continue to cook until the oven temperature and oven selector control knobs are turned to OFF.

When Finished
Turn all controls to OFF.

Clock



Set Time Using START Knob

> **⚠WARNING**
>
> To reduce the risk of food poisoning due to bacterial growth and production of toxins, never keep meat, poultry, milk, egg or fish products in the oven for more than two hours before cooking.

Setting the Oven to Start and Stop Baking Automatically

1. Place food in the oven.
2. The clock must be set at the correct time of day.
3. Turn the oven selector knob to TIMED BAKE.
4. Turn the oven temperature control knob to the desired temperature setting.
5. Push in and turn the START knob to the desired starting time.
6. Push in and turn the STOP knob to the desired stopping time.

The oven will begin cooking when the time of day reaches the time set on the START knob and the START knob will pop out of the locked position. When the time of day reaches the time set on the STOP knob, the oven will automatically stop baking and the STOP knob will pop out of the locked position.

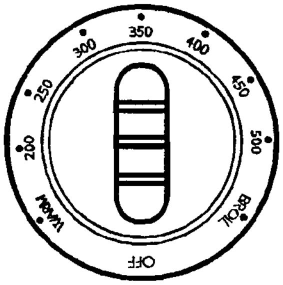
When Finished

Turn all controls to OFF.

To Cancel the Automatic Bake Function

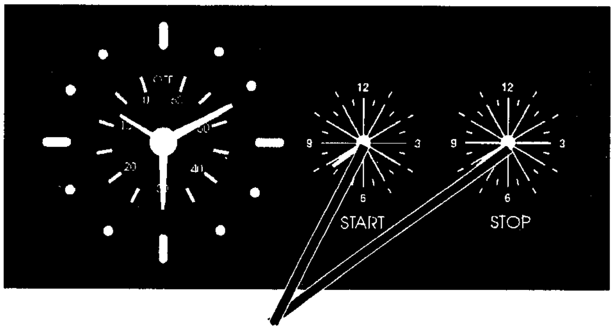
1. Turn the START knob until the knob pops out of the locked position.
2. Turn the STOP knob until the knob pops out of the locked position.
3. Turn the oven selector knob to OFF.
4. Turn the oven temperature control knob to OFF.

Oven Temperature Control Knob



Oven Selector Knob

Clock



Set Baking Time Using Start and Stop Knob

NOTICE

Do not lock door lever during baking. The oven door may lock at normal baking temperatures. If the door is accidentally locked, turn the oven off and wait for it to cool. Do not force the door lock lever open. Forcing the lever can damage the locking mechanisim.

Baking Chart

Baking time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Oven Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375	25-30
Baking Powder Biscuits	450	10-12
Muffins	400	20-25
Popovers In Muffin Cup	450	20-25
Nut Bread	350	55-65
Corn Bread	400	25-30
Rolled Cookies	375-400	8-12
Drop Cookies	375	8-10
Sliced Cookies	350	7-9
Brownies	350	30-35
Pastry Pie Shells	350	8-10
Graham Cracker Pie Shell	350	10-12
Berry Pie	425	35-45
Apple Pie	425	40-50
8" Layer Cake	350	35-40
9" Layer Cake	350	30-35
Cup Cakes	350	20-25
Loaf Cakes	350	65-70
Jeweled Fruit Cake (Loaf)	300	1-3/4 to 2 Hours
Angel Food Cake	350	40-50

Roasting time and temperature will vary with temperature of meat and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Oven Roasting Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325	5-1/2
Turkey (16 lbs to 20 lbs)	325	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325	1-1/2 to 2

Beef and Pork Oven Roasting Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325	20-25
Beef Roast (Medium)	325	26-30
Beef Roast (Well)	325	33-35
Rolled Roast (Rare)	325	32-36
Rolled Roast (Medium)	325	36-40
Rolled Roast (Well)	325	43-45
Fresh Whole Ham	325	22-28
Pork Loin	325	35-40
Pork Shoulder, Butt	325	40-45
Pork Picnic Shoulder	325	35-40
Mild Cured Ham Picnic, Shoulder	350	30-35

Broiling Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. All food except fish should be turned at least one time.
4. Season the meat after it has browned.
5. Broiling does not require pre-heating.

Operating the Broiler

1. Center the food on the broiling grid and pan and place in oven.
2. The oven door must be closed completely.
3. Turn the selector knob to BROIL.
4. Push in and turn the temperature control knob to BROIL.

When Finished

Turn temperature control knob and selector knob to OFF.

NOTICE

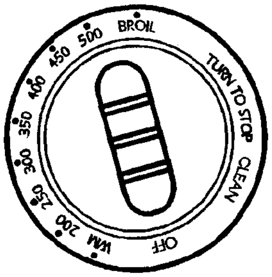
Do not lock door lock lever during broiling. The oven door may lock at normal broil temperatures. If the door is accidentally locked, turn the oven off and wait for it to cool. Do not force the door lock open. Forcing the lock lever can damage the locking mechanisim.

⚠WARNING

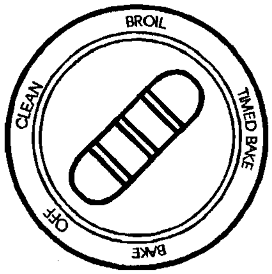
To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire. Do not broil on the top rack position.

Never leave the oven unattended while broiling. Overcooking could result in a fire.

Temperature Control Knob



Selector Knob



Approximate Broiling Time

Food	Thickness (doneness)	Minutes
Beef Steak	1" thick (med)	14-16
Beef Steak	1" thick (well)	23
Beef Steak	1 1/2" thick (med)	23-28
Beef Steak	1 1/2" thick (well)	33
Hamburgers	(3/4" to 1" thick)	12-17
Fish Fillets and Steaks		15-20
Pork Chops or Steak	1" thick	15-16
Pork Chops or Steak	1 1/2" thick	23-28
Bacon		12-17
Ham Slice (pre-cooked)	1/2" thick	20-25
Ham Slice (pre-cooked)	1" thick	25-30

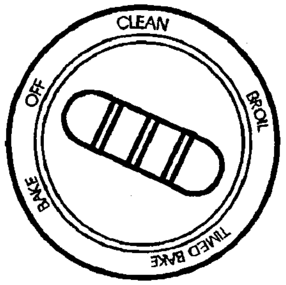
Setting the Oven to Self-Clean

Remove the oven racks and cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard.

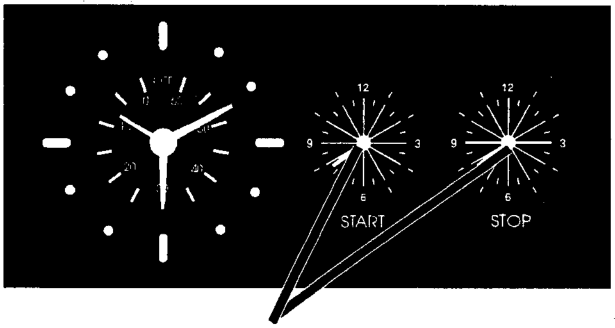
1. Lock the oven door lock lever.
2. Set the clock to the correct time of day.
3. Turn the oven selector knob to CLEAN.
4. Push in and turn the START knob to the desired starting time. Cleaning begins immediately if a start time is not set.
5. Push in and turn the STOP knob to desired stopping time. A stop time must be set to operate the cleaning cycle. Set clean cycle from 2 to 4 hours. If oven is lightly soiled, clean for approximately 2 hours. If oven is heavily soiled, clean for 3 to 4 hours.

The oven will begin cleaning when the time on clock reaches the time set on the START knob. If a start time has not been set, the oven will begin to clean immediately. When the cleaning cycle begins, the clean indicator will light. When the time on the clock reaches the time set on the STOP knob, the oven will automatically stop and the STOP knob will pop out of the locked position.

Oven Selector Knob



Clock



Set Clean Time Using Start and Stop Knob

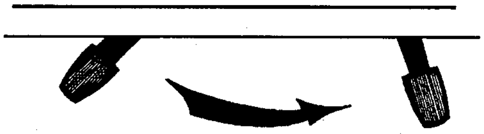
When Finished

Turn the selector knob to OFF.

To Interrupt Cleaning Cycle

1. Turn the START and STOP knobs until they pop out of the locked position.
2. Turn the oven selector knob to OFF.
3. Allow the oven to cool. Unlock the door.

Door Lock Lever



Unlocked **Locked**

Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate there is a faulty gasket or too much food has been left in the oven.
2. The oven should always be cleaned before it gets too dirty. Wipe up excess food residue.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.

⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

Do not try to force the door lock lever open. Forcing the lock lever can cause damage to the locking mechanism.

Cleaning Other Range Parts

Part	Materials to Use	General Directions
Surface, Bake and Broil Elements		Do not clean the surface elements, bake element or broil element. Any soil will burn off when the element is heated. The bake element is hinged and can be lifted to clean the oven bottom.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash: scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dish washer.
Oven Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs to oven, making sure to match flat area on the knob to the flat area on the shaft.
Inside Oven Door	Soap and Water	Clean the outside of the door and the window area with warm soapy water. Do not clean the oven door gasket. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse throughly.
Oven Racks and Storage Drawer	Soap and Water	For heavy soil, clean by hand and rinse throroughly. Remove the drawer and racks for ease in cleaning. Be sure the drawer is dry before replacing it.
Outside Finish, Rangetop and Backguard	Soap and Water	Wash all glass and other surfaces with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning.

Removing Storage Drawer

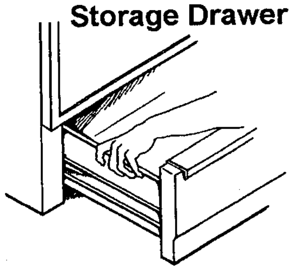
The storage drawer can be removed for cleaning or to make it easier to clean under the range.

1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.

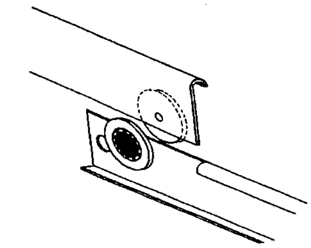
To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown right.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Storage Drawer

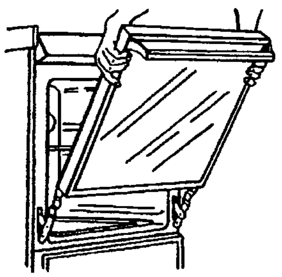


Storage Guides & Rollers



Removing the Oven Door
The oven door can be removed for ease in cleaning.
1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not push the hinges closed once the oven door is removed. The oven hinges are difficult to open without the door in place.

Oven Door



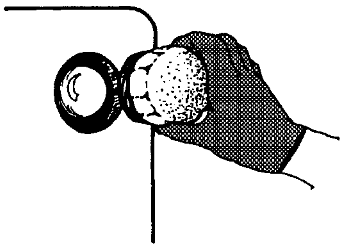
Replacing the Oven Door
1. Make sure the hinges are open to the first stop position. If the hinges have been closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

⚠CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.
The door contains tempered glass. If the glass is scratched, chipped, twisted or impacted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Replacing the Oven Light
Protective gloves must be worn when changing the light bulb.
1. Disconnect the electrical supply.
2. Remove the oven door if desired.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened can become difficult to remove.
6. Replace the bulb cover. Do not overtighten the bulb cover. A bulb cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

Oven Light



⚠WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven, when replacing the oven light.
Before attempting to replace the bulb make sure it is cool.
Wear protective gloves.
Do not operate the oven without the bulb cover in place.

Trouble Shooting Guide

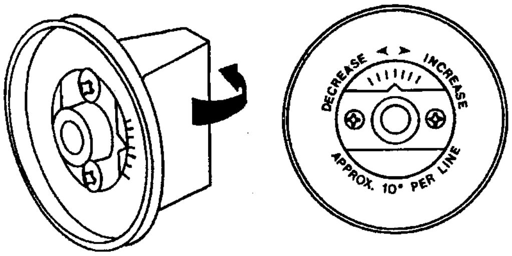
Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out; replace it with a 40 watt appliance bulb.
Oven Not Heating	Make sure range is connected to electrical power. Make sure Oven control knob is set. Make sure Start and Stop knobs are not in locked position.
Self-Clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed. Make sure a delayed cycle has not been set.
Oven Door Will Not Open	Wait for oven to cool. Door lock will automatically release. Unlock door latch.
Rangetop Gets Warm During Use	This is normal.
Oven Element Cycles On and Off	This is normal when baking or roasting.
Oven Temperature Not Accurate	Do not try to measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Adjusting the Thermostat

The thermostat has been adjusted during manufacturing. However, if the oven consistently overcooks or undercooks food, make the following adjustment:

1. Remove the temperature control knob.
2. Loosen the metal plate using a screw driver.
3. Turn the adjustment plate to adjust the temperature. Each line is equal to 10°F. To avoid over adjusting, do not turn the plate more than one line at a time.
4. Tighten the screws and replace the knob.

Thermostat Knob



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